



AUCTION ROOMS
FURNITURE & ELECTRICAL

GIFTS & TOYS

W.B. ELLIS
EST. 1864

AUCTION ROOMS

2026 EVENT PACKAGES

AUCTION ROOMS CAFE

Host in one of Melbourne's most iconic industrial spaces at Auction Rooms. Housed within a character-filled heritage building, the venue pairs exposed brick, high ceiling, timber beams and towering windows with a warm and welcoming atmosphere that feels both effortless and elevated. By day, the space glows with natural light, by night it transforms into an intimate, softly lit setting with undeniable mood.

Our event packages are generous, vibrant, and made for sharing — a celebration of seasonal produce, Mediterranean warmth, and modern Australian creativity. Think abundant grazing tables, beautifully plated shared feasts, and cocktails that keep conversations flowing.

Whether you're hosting a wedding, creative launch, milestone birthday, or a gathering that deserves something special. Auction Rooms offers a space that feels authentic, stylish, and unmistakably Melbourne.





THE VENUE (to be confirmed)

FAMOUS LIGHT-FILLED COURTYARD

For larger soirées, see our lush garden Courtyard – perfect for engagement parties, birthdays, and corporate functions. The cactus-fringed Courtyard is located at the far right end of the venue.

Capacity: 15-25 guests (to be confirmed)

FULL VENUE HIRE

Auction Rooms offers an exceptional full-venue hire experience within a striking industrial-chic setting. Featuring expansive open-plan spaces, soaring ceilings, and heritage architectural details, the venue provides a versatile backdrop for large-scale corporate events, brand launches, and private functions.

Full-venue bookings are complemented by a carefully curated food and beverage package, designed to deliver a seamless and elevated guest experience from arrival through to conclusion.

Capacity: up to 125 guests Time: 4pm onwards (to be confirmed)

MINIMUM SPEND

Minimum spend requirements vary depending on the day of your booking and size of your group. Email our Bookings Team today to learn more.

PACKAGES

AUCTION ROOMS is thrilled to host corporate events, wedding receptions, milestone celebrations, and every other special occasion. We offer three different packages for stand-up cocktail functions. Our seasonal selection of canapés are listed on the next pages.

4 CANAPES | \$40 PER PERSON

Choice of 2 house canapés and 2 premium canapé

6 CANAPES | \$50 PER PERSON

Choice of 4 house canapés and 2 premium canapés

8 CANAPES | \$60 PER PERSON

Choice of 4 house canapés and 4 premium canapés



COCKTAIL FUNCTIONS

We offer two different packages for cocktail functions. Our seasonal selection of canapés are listed below.

HOUSE CANAPES

- Tart | Pumpkin puree, persian fetta and micro lemon balm(VG)
- Reuben Blini | Pastrami, mustard cream cheese, cornichon
- Tart | Sweet tomato jam & olive crumble (VG)
- Smoked Salmon Blini | Lemon cream cheese, salmon,micro herb
- Arancini | Mushroom & scarmorze cheese with herb mayo (VG)
- Prawn twisters with chilli mayonnaise
- fried polenta chips with pesto (VG)

PREMIUM CANAPES

- Chicken Skewers| Grilled Chicken,Pineapple,Capsicum (VGO)
- Beef Slider| Premium Beef, cheese, pickle, special sauce
- Mushroom Slider| feild mushroom with pesto,rocket & persian fetta (VG)
- TACO | Pulled pork with corn salsa, pickle cabbage, chipotle mayo (VGO)
- Fish & Chips boats



CHARCUTERIE BOARD

A generous, beautifully styled charcuterie board featuring a curated selection of premium cured meats, artisan cheeses, marinated and grilled vegetables, olives, and house-made accompaniments. Designed for grazing and sharing, it balances bold, savoury flavours with fresh, seasonal elements — the perfect centerpiece to spark conversation and set the tone for the event.

PER HEAD - \$15 (MINIMUM 30PAX)

- 3 VARIETIES OF CURED MEATS
- 2 VARIETIES OF CHEESE
- VARIETY OF CONDIMENTS INCLUDING, PICKLES, OLIVES, CAPER BERRIES, NUTS ETC
- VARIETIES OF DIPS (PUMPKIN, BEETROOT, HUMMUS)
- VARIETIES OF GRILLED & MARINATED VEGETABLES (ZUCCHINI, RED PEPPERS, EGGPLANT)
- WARMED FRESH BREAD / GLUTEN FREE BREAD





FUNCTION EXTRAS

For that little something extra, add a welcome round of house dips or end the night with a sweet treat Min 30pax

ON ARRIVAL | + \$5PP

GUACAMOLE | avocado, coriander, lime with corn chips

DESSERT | + \$5PP

Tart | Lemon curd with dried raspberries

BEVERAGES PACKAGES

To complement your canapé selections, you can opt to add one of our beverage packages for your guests. We offer beverage packages for 3-hour bookings of 30 guests or more

AUCTION ROOMS PACKAGE | 3-HOURS \$75PP

SPARKLING & WHITE WINE | Dal Zotto Pucino Prosecco NV , 2024 Motley Cru Pinot Grigio | VIC, 2024 In Dreams Chardonnay | VIC

RED WINE | 2024 Mojo Shiraz | SA, 2025 Whistler Back to basics orange | SA

BEER | Moon Dog Lager, Stomping Ground Pale Ale, Stone & Wood Pacific Ale

CIDER | Hills Cloudy Apple Cider

NON ALCOHOLIC | Heaps Normal lager



CONSUMPTION BAR TAB

If our beverage packages are not to your liking or if you have a booking of fewer than 45 guests, you have the option to put down a bar tab with your balance of the minimum spend. We are happy to set up restrictions on your behalf to suit the tastes of your guests and your budget. Our team will keep you informed of your bar tab throughout your function.

PLEASE SELECT OPTIONS FROM THE FOLLOWING:

CLASSIC COCKTAILS

Aperol Spritz \$19

Bloody Mary \$19

Green Apple Spritz \$19

Gin & Tonic \$18

Mimosa \$15

Negroni \$20

BEER & CIDER

Moon Dog Lager \$12

Stomping Ground Pale \$12

Stone & Wood Pacific \$14

Hills Cloudy Apple Cider \$12

Heaps Normal non alcoholic
lager \$12



CONSUMPTION BAR TAB

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PLEASE SELECT OPTIONS FROM THE FOLLOWING

WHITE WINE & SPARKLING

Dal Zotto Pucino Prosecco NV | VIC \$55

2024 Motley Cru Pinot Grigio | VIC \$55

2024 In Dreams Chardonnay | VIC \$60

RED WINE

2024 Mojo Shiraz | SA \$55

2025 Whistler Back to basics orange | SA \$58





BEVERAGES EXTRAS

APEROL SPRITZ | \$20 EACH

Aperol, prosecco , sparkling water

ELDERFLOWER GIN FIZZ | \$20 EACH

Botanical gin, elderflower, tonic water

TERMS & CONDITIONS

1. DEPOSITS, PAYMENT & MINIMUM SPEND

To confirm a booking at AUCTION ROOMS, clients must fill out the appropriate booking form and pay any deposits or minimum spends as outlined - these details can be found in the Terms & Conditions of each booking form. A credit card is required upon confirming your booking even if you pay the deposit via direct debit. Final numbers are due 2 weeks prior to your booking. The final numbers indicated during this confirmation are the final numbers and must be paid for. If the minimum spend is not met at the conclusion of your booking, venue hire fee will be charged to make up the difference.

2. CANCELLATION

Cancellations are to be made in writing to the Events Manager. The deposit will be refunded if the cancellation occurs two weeks prior to the booking date. In November/December bookings cancelled within 2 weeks of the date of the booking will forfeit 50% of the deposit. AUCTION ROOMS reserves the right to move/cancel any booking due to circumstances beyond our control, such as weather, necessary repairs, etc.

3. FOOD & BEVERAGE

All menu and beverage selections must be confirmed 14 DAYS prior to your event. If not confirmed by this time, your selection may be limited. All food and beverages are subject to availability.

4. RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the Liquor Act, AUCTION ROOMS practices the responsible service of alcohol and will refuse and eject any patron deemed to be intoxicated or displaying unruly behaviour by the staff and/or security. No refunds will be given if a guest of the booking is removed from the venue. All guests 18 years of age or older must hold a valid form of identification.

5. LOSS OR DAMAGES

AUCTION ROOMS does not accept any responsibility for loss of or damaged property. All property is to be removed at the conclusion of your function. Clients will be held financially responsible for any loss or damages caused to the venue by guests.

6. CELEBRATIONS

As a policy, AUCTION ROOMS does not accept bookings for minors, 18th or 21st birthdays.

7. DECORATIONS & BYO

Guests are not permitted to bring decorations without prior approval by the Events Manager. Outside food and beverages are not permitted in the venue however celebration cakes can be brought in with prior notice.

8. MINORS

The attendance of minors must be approved by the Events Manager prior to your booking. Minors must be accompanied by a parent or legal guardian and presented to a Manager upon arrival.

9 COVID-19

Our current COVID policy is determined by government regulations currently enacted. If the reservation/event could not go ahead due to a government enforced lockdown, we do offer a full refund or a postponement to a later date. If there were other guests travelling interstate and were unable to attend due to lockdown in their state, we offer a postponement within the next 12 months, however if there was a reduction in guest attending no reductions in agreed minimum spends would be permitted. For the postponement of a reservation/event we would require 2 weeks' notice.

CONTACT

KATE | FUNCTIONS & EVENTS MANAGER

MANAGER@AUCTIONROOMSCAFE.COM.AU